

Quarterly Report on
Food Waste
2024

The image shows the exterior of a Sheraton Grand hotel building at dusk. The building is a multi-story structure with a curved facade, featuring a mix of stone and glass panels. A prominent glass and steel canopy structure is illuminated with blue lights, extending over the entrance area. The sky is a mix of orange and blue, indicating twilight. In the foreground, there are several potted plants and trees. The Sheraton Grand logo, a stylized 'S' inside a circle, is visible on a dark panel above the entrance, with the words 'SHERATON GRAND' printed below it.

SHERATON
GRAND



OUR MISSION

Sheraton Grand Hotel & Spa mission, to combat food waste, our primary objective is to create innovative solutions to reduce the surplus food being generated. Any excess food to be redistributed to those in need, Education is the our priority, that as a group, we take a significant responsible by conducting various classes, meeting and any other services to provide the knowledge and value to the community.





Food Committee Members

Executive Chef

Shaun Woodhouse

F&B Director

Nicholas Durham

Admin Assistant – Catering

Sajjid Mathew Ninan

Marketing Manager

Mariam Amhaz

Hotel Manager

Martijn Zengerink

Food And Beverage Controller

Yerbolat Beisenbayev

F&B Operations Manager

Surajit Dasgupta

HR Officer

Danielle Inglis



Introduction

Food waste is a critical global issue that not only just impacts the economy and the environment but also leads to food insecurity and hunger. The inefficiencies of the food system contribute more into this problems, with a substantial amount of food is been wasted at various stages in our Kitchen from Breakfast to Banqueting. According to United Nation (FAO), approximately one third of human consumption food is either lost or wasted each year which is totalling to 1.3 billion tons globally.

In this report, we try to deliver the complexities of food waste, Exploring the scope, impacts and different data's in order to ensure what's really going on inside Sheraton grand hotel and Spa. Our aim is to achieve the importance of the collective actions to achieve a more sustainable and proper food system. Throughout this report, we examine the data which presented through the winnow system and understand the changes can be done and have in-depth analysis to make sure enough changes to occur in coming months. Our commitment towards the pledge will help us enhance and motivate our fellow associate and teach everyone the value.





Scope

Food waste covers a wide range of activities and stages within the process which includes the supply chain, from the production to the end point which is the consumer consumption. Having a deep understanding the scope of food waste involves, where, why, it occurs helps to define the causes and take action.

Suppliers

Food waste can occur during this process due to lack of attention from both the wholesalers and the recipients of the orders. Throughout this process, wholesalers estimate losing at least a percentage of food, which can lead to a substantial increase in waste, complicating matters as it moves to the kitchen stage. Quality plays a priority role in this; if the products delivered do not meet the chefs' expectations, it can result in food waste. Additionally, surplus delivery of products from wholesalers is another reason that can lead to food waste

Kitchen

Food losses can occur during the process of preparing any dish. Overproduction is a significant contributor to food waste, often driven by concerns about food safety and hygiene, which can lead to increased waste percentages. Certain dishes featured on menus can also result in food waste due to chefs facing challenges such as lack of concentration and time pressures.

Consumer Consumption

Consumer behavior contributes significantly to food waste, with leftovers being a major category. Increased consumption raises the probability of leftovers. Over-purchasing of raw materials, whether dry or fresh, leads to excess inventory. Another factor is expired food, particularly fresh vegetables not utilized according to actual demand, resulting in a higher percentage of food waste.





Overview

The primary areas where food waste occurs are trimmings, followed by banquets/events and inventory spoilage, which together produce almost 3000 kg of waste. Misunderstanding food labels, for example, misinterpreting "best before" dates, can lead to premature discarding of edible food.

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Strategies and Initiatives

To simplify the issue of food waste, our Hotel has taken necessary steps on a range of strategies and initiatives across the main channels of food. The aim of these efforts are to reduce the food waste, utilize the resource in many manner and foster sustainable practices through the lifecycle of food from processing to consumption.

Optimization of Supply network.

Collaborate with the suppliers to optimize the production planning by various methods like delivering according to the needs, making sure the quality of the demand is maintained, over production of the goods should be balance and leading over stocking, making the stocks either in form of pallets or box has sealed and maintained by following the hygiene rules.

Implementing efficient way of transportation and distribution practices in order reduce the spoilage of food and ensuring a proper time of delivery.

Consumer Education

One of the major initiative is the launching education hub in schools, Events and direct consumer, educating them about the awareness of food waste. Educating them will help the hotel to gain a strong support from the end consumer showing them which that they also play a major role in the food waste management.

Providing tips and resources for each individual internally and external will be a game changer in the process of reducing the waste through proper meal training, techniques to how to store food, smart way of purchasing goods.

Innovation and Monitoring

Innovative approaches can offer multiple solutions, such as data analytics, inventory management system and other devices (IoT) to achieve a steady way of balancing the inventory and not leading to over stocking. These changes not only impact external but also internal assist the kitchen staff to manage the food waste. Introducing the winnow system which enables the Kitchen associates to track the total amount of waste in term of kilograms and also in value. This system covers various other areas like CO2 measurement, Grams per cover, Sale value and more. It's a game change and helps to bring a control over the food management.

Quality standards and Surplus Management

Building a strong relationship with different suppliers, encouraging them to maintain a quality standards which allow to utilize the different distribution channels which indirectly helps the organisation to understanding the usage of surplus produce in food processing.

Developing relationship with food banks, food rescue organization or any other charities to redirect the surplus food to those in need.



The new Bar menu promotes the consumer education by providing valuable information about what's happening around the world. There are three menu items made with by-products of food. This implementation will help us to explore new opportunities and reduce our food waste and Carbon footprint.

FOOD WASTE FACTS



1/3 of food produced worldwide is wasted each year = enough to feed 2 billion people



If food waste was a country it would be the 3rd biggest carbon emitter



The UK is the biggest producer of food waste in Europe = 14 million tonnes

We are proudly participating in **THE PLEDGE on Food Waste** certification, to help drive sustainability initiatives and ensure we are progressing against science-based targets. Thank you for supporting us get to the highest possible accolade!

Please see below some of the One Square menu items that use by-products of food from around the hotel to reduce our food waste and carbon 'food print'



Homemade Watermelon Cordial:

Using leftover watermelon fruit from breakfast, we boil this down with water and sugar to make a fresh, fruity cordial that's a key part of our Festival Square cocktail!



Chilli & Watermelon Rind Ketchup:

Watermelon rind, diced onion, finely chopped chilli, a few spices, sugar and juices create a tangy, flavourful ketchup to accompany our Moving Mountains burger and brisket tacos.



Pineapple Tepache:

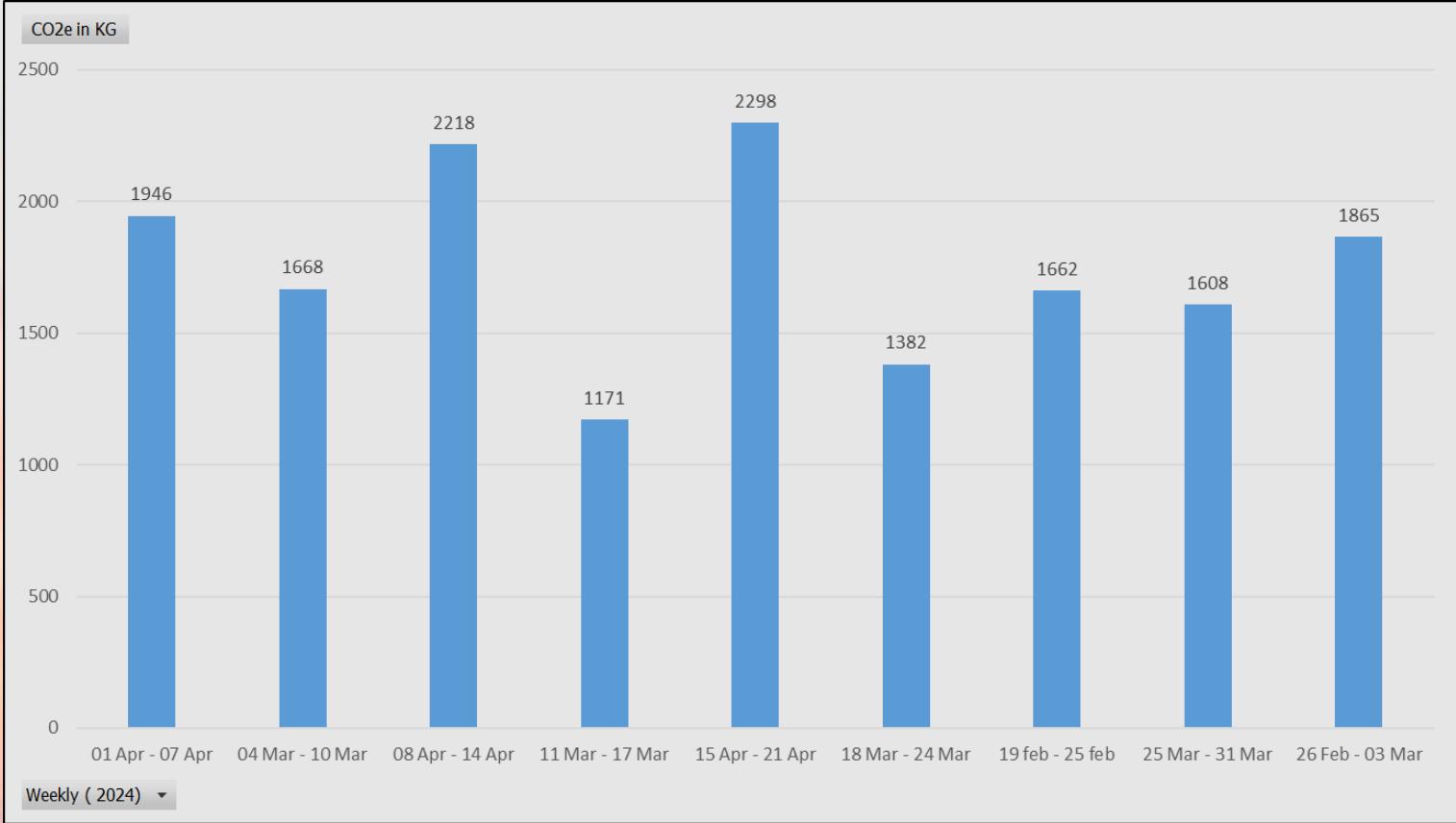
Pineapple skin, sugars, spices and waters are left to soak, producing a natural 2-3% ABV pineapple beer, which we used to perfectly balance our sweet Hunters Square cocktail.

Want to learn more about our journey on reducing food waste, or our wider sustainability projects at the hotel? Ask the team or go online at [SheratonEdinburgh.Com](https://www.sheratonedinburgh.com)



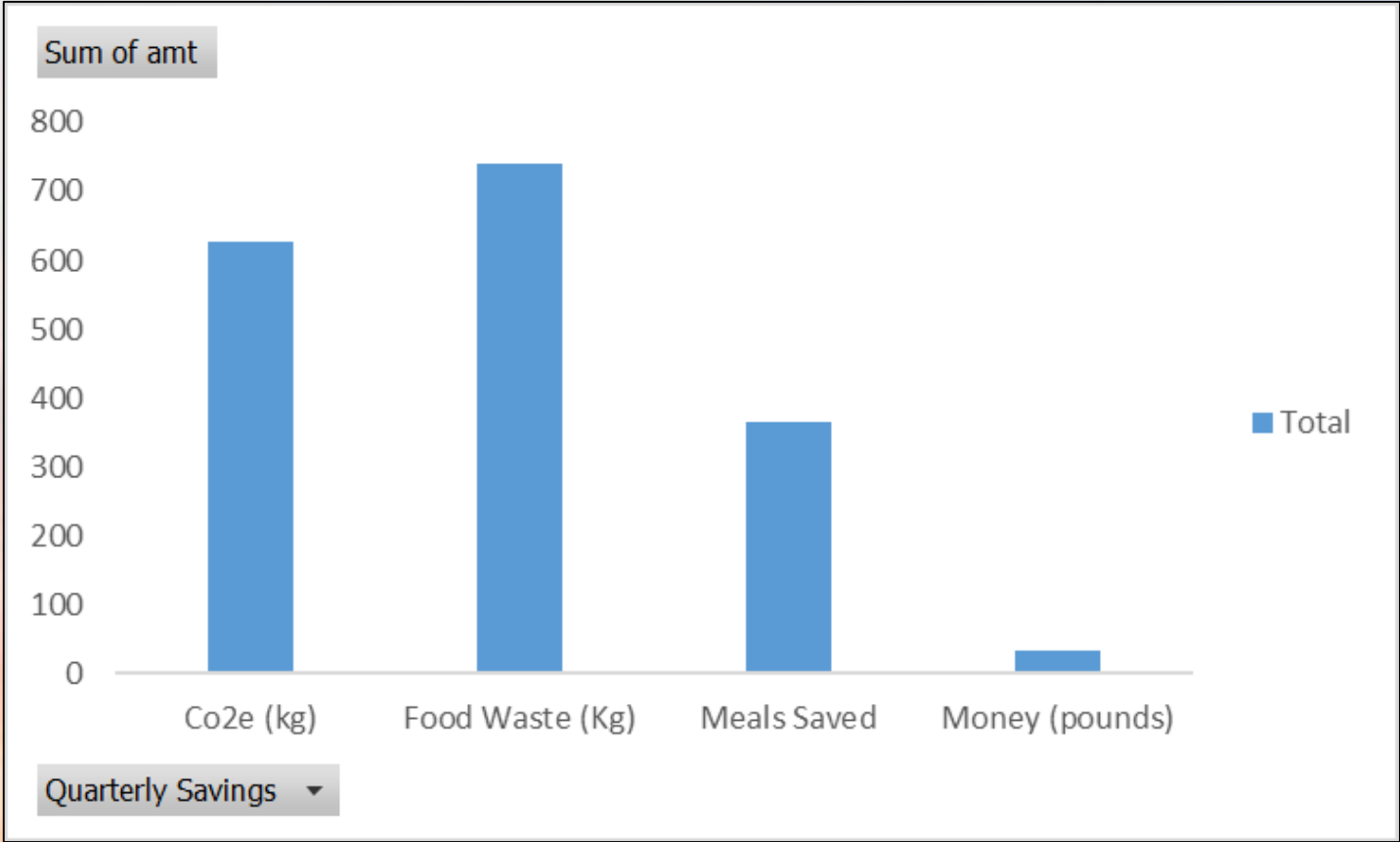
CO2 Equivalent

The Co2e stands for Carbon dioxide equivalent. A measure used to compare with the emissions of greenhouse gases. The Global warming possess a significant environmental challenge for the world face, the chart below explains the amount greenhouse cases in Kilograms. It indicates the week of 15th April, generated the highest approximately 2298 kg of gases from the waste.





Quarterly Savings





Waste Metrics Analysis

“**Waste as percentage of Sales**” is a metric which has been used by the food and hospitality industry. It teaches us how to utilize the resources in a business. It calculates by the total value of the waste generated in relative to the total sales revenue. The formulae which is used is

$$\text{Waste \% of Sales} = (\text{Value of waste} \div \text{Total Sales}) * 100$$

The Key Components are,

- **Value of Waste:** This value signifies the resources such as food, ingredients, leftover, supplies that are either discarded or wasted between a specific period of time.
- **Total Sales:** The Sales value presents the revenue that the business made within a specified period as same as Value of waste.

Under the diagram, it's compared to the baseline. The baseline which is considered is 1.3 where the period between February 19th to April 19th states that there is a higher percent of 2.2 than the baseline which explains that the resources are not utilized properly and higher waste is being generated.





Next metric “**Grams per Cover**” which is been studied is grams per cover which is commonly used in these industry, this metric helps to understand the amount of food wasted produced per cover served. This metric helps to understand and manage the waste more efficiently and effectively.

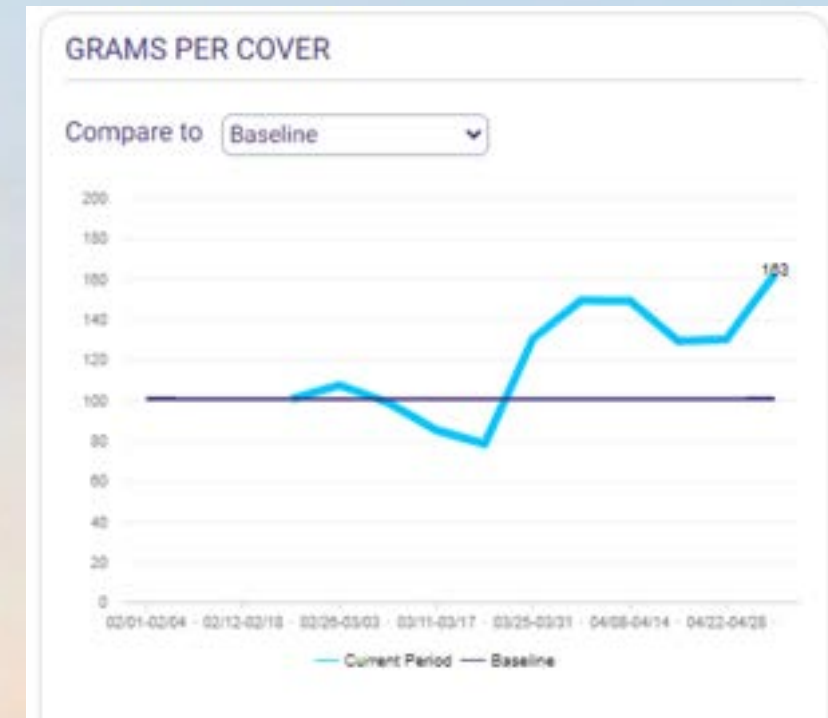
To calculate this metric, steps:

- Total weigh of the food waste: The period which is considered is from February and march on a weekly basis and it’s been weighed. The waste includes both pre consumer waste which will be the trimmings, expired food or over production. And post-consumer waste are leftover food from the covers.
- Understanding the number of covers: This information is collected through the system to be more accurate.

The formulae is presented as follows:

$$\text{Grams per Cover} = \text{Total Food waste in grams} \div \text{Total number of covers}$$

Result represents the average value of food waste generated per cover. From the above diagram the baseline which is 101 grams per cover but unfortunately it crossed the baseline which indicates there are lot to improve and provide a better results. However, it is concerning to note that this value has exceeded the baseline, reaching 163 grams per cover. This indicates that there is significant room for improvement in reducing food waste and achieving better results





This metric “**Value of Waste**” refers to the total cost related to the discarded or wasted resources, whether its pre or post, supply chain or any other sources within a business. The Waste represents the actual potential value in other terms the revenue and profitability is been lost. Understanding this metric can be a game changer and can improve the quality within the business.

Formulae for the metric is

*Cost per unit * Quantity wasted.*

The Quarterly analysis reveals, the total value of waste has surpassed the established benchmark. This indicates a notable increase in waste expenditure, alone accounting for 1388 pounds of waste between March and start of April but eventually it slows near to the benchmark. This data underscores the significance of monitoring waste management practices and suggests a need for further examination to identify potential areas for improvement.





The Last metric “**Weight of waste(Kg)**”. This directly refers to the actual quantity or the mass of food or any other resources wasted or discarded within a period of time. The fundamental tool used by the organisation to measure the value of waste produced and to understand the effectiveness of waste management practice.

The Figure above signifies that the baseline is around 386.427 kilograms while on March as it breaks the baseline and reaching 534.303 Kgs and towards the end nearly 131 kilograms of waste has lowered near to the baseline. This explain that there is a change occurring throughout, that it’s being effectively managed and great changes could occur.





Conclusion

The journey to combat the food waste is a responsible of each associates committed to sustainability, innovation and social responsibility. This report highlights the strategies, initiatives and Key metrics that need monitored and analysis to effect significant changes. Our aim to reduce food waste, both internally and externally, must acknowledge challenges and remain steadfast with the data.

Looking ahead, this journey has only just begun, there few assurances to consider for a proper food waste management. Commitment, teamwork and innovation will help to demonstrate significant changes within the organisation and globally.



THANK YOU

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